



Infinitus Malbec 2018

VINEYARD : Castilla – La Mancha

VARIETY : Malbec

G.I.: Vino de la Tierra de Castilla

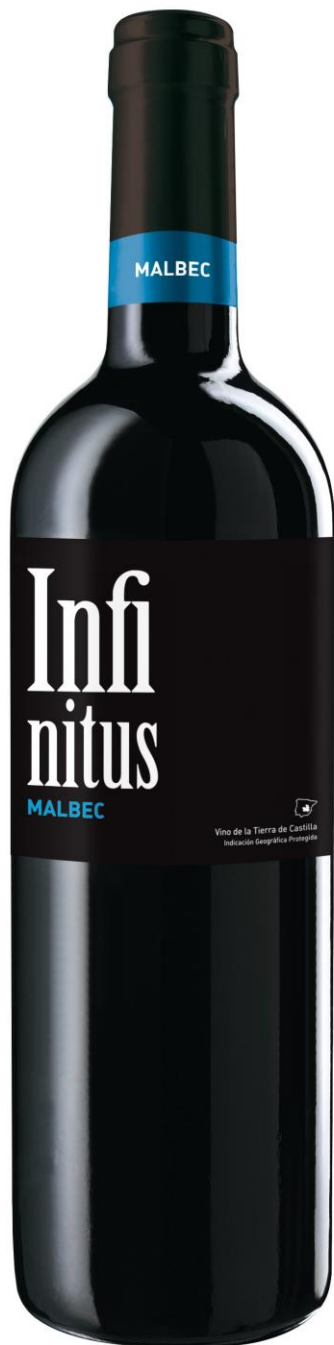
ALCOHOL DEGREE: 14% v/v.

TOTAL ACIDITY: 5,5 g/l. Tártrica

HARVEST DATE: 3rd week of September

BOTTLING DATE: January 2019

VINIFICATION: Fermented in stainless steel, temperature-controlled vats.
Fermentation/maceration 16 days.



TASTING NOTES

Colour:

Intense colouring, with a blue tonality typical from this variety. Purple rim, with abundant, dense and tinted tears.

Nose:

Very intense with clear aromas of black fruits like mulberry, blackcurrant and fresh plum. Hints of cream caramel and violets. Very complex and varietal.

Palate:

Its initial entry is smooth and silky, round, with no sharp edges showing great backbone. Powerful flavours with a great balance between the sweetness of the alcohol and the natural acidity. Long and sapid finish with mentholated impressions.

Pairing:

Combines perfectly with cheeses and barbecued red meat. Intended for Italian rice dishes.



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